



# the fish emporium

FRESH SEAFOOD KITCHEN



## davy jones cellar



*“you only live once, but if you do it  
right, once is enough.”*

*mae west*

## champagne

**mumm grand cordon, reims, fr**

*g25*

the stylish exclusive champagne from maison g.h. mumm

*“champagne is 40% terroir. **the rest is emotions**”*

*charles fourny*

**veuve fourny grand réserve , vertus, fr**

*b109*

artisanal producer from the côte de blancs region. an exceptional family owned and operated champagne house with a romantic view. despite the fourny 's scientific approach to winemaking, they believe that emotions are what create the best champagne. no sugar, low grape must dosage, high refinement

**veuve fourny blanc de blancs , vertus, fr**

*b109*

impressive 100% chardonnay of exquisite aromas and unparalleled finesse. sophisticated wine for champagne connoisseurs

**veuve clicquot nv, reims, fr**

*b145*

orange is the new black...!

**veuve clicquot “la grande dame”, reims, fr**

*b297*

absolute class. sublime

**dom perignon, épernay, fr**

*b390*

the ultimate symbol of luxury

*‘if in search of perfection, we must  
take two steps at a time.*

*i do believe that we should not be*

***content with only taking one’***

*madame clicquot*

## sparkling

**la bohème cuvée blanc, yarra valley, vic** g13.5 b57  
the sparkling in vogue. joyful & fun

**prosecco “santa margherita”, it** g13.5 b59  
one of the top, most charming & fine italian prosecco

**chandon vintage blanc de blancs, nsw** b75  
from the whitlands plateau, the coldest vineyard in australia. classic method 100% cool climate chardonnay . bright and dry, a perfect company for your party

## sauvignon blanc

**opawa, marlborough, nz** g11 b47  
already a classic, everything marlborough

**bleasdale, adelaide hills, sa** b47  
dynamic & vibrant with lovely green notes. made by australia 2017 winemaker of the year

**cloudy bay, marlborough, nz** g17.5 b77  
the icon of new zealand sauvignon blanc

## sauvignon blanc & semillon

**vasse felix, sbs, margaret river, wa** g11 b47  
a slightly aromatic, zesty wine with pineapple notes but surprisingly soft on the palate. seafood lover

**brokenwood semillon, hunter valley, nsw** g12.5 b57  
arguably one of the best wines to enjoy with our chefs masterpieces thanks to its crisp lemony character

**hay shed “block 1”, ssb, margaret river, wa** b59  
a vigorous version of the classic margaret river white blend delivered by fermentation and maturation in oak

*‘drinking wine was not a snobbism  
nor a sign of sophistication nor a  
cult; it was as natural as eating &  
to me as necessary...’*

*ernest hemingway*

## chardonnay

**langmeil “high road”, eden valley, sa** g11 b49  
an inviting & creamy aroma, with stone fruit, citrus flavours & barrel ferment characters

**dalrymple “cave block”, pipers river, tas** b64  
“the” perfect balance in chardonnay by definition. impressive & exquisite

**saint claire “omaka” reserve** g16.5 b69  
only the very best barrels were selected for the omaka reserve chardonnay. the verve of marlborough in a glass

**hay shed “block 6”, margaret river, wa** b70  
dazzling & lively with a silky texture like a 20yo in a stylish dress

**forest hill “block 8”, mt barker, wa** b72  
the richness of this chardonnay is hardly matched. alluring oak character & buttery feel in your senses

**vasse felix “heytesbury”, margaret river, wa** g30  
b135  
the benchmark of western australian oaked chardonnay. inimitable

## riesling

**sons of eden, eden valley, sa** g11 b47  
dry riesling, crisp & polished with balanced acidity. a rewarding mouthful

**jim barry “single vineyard”, clare valley, sa** b57  
from one of the iconic australian winemaking families, an intriguing wine with fragrant notes

*‘as i ate the oysters with their strong  
taste of the sea & their faint metallic  
taste that the cold white wine washed  
away, leaving only the sea taste & the  
succulent texture, & as i washed it  
down with the crisp taste of the wine, i  
lost the empty feeling & began to be  
happy & to make plans’*

*ernest hemingway, a moveable feast*



## all white pinot & mediterraneans

**pala “i fiori” vermentino, sardegna, it** g11 b47  
native from the italian coastline, a natural match with seafood.  
dangerously easy to drink...!

**bleasdale pinot gris, adelaide hills, sa** g11 b48  
all the spice and perfume of cool climate pinot gris. nashi, ginger and rosewater perfume leads to a rich and textured palate with nutty complexity from the barrel ferment component.

**la maschera pinot grigio, limestone coast, sa** g11.5 b49  
la maschera is part of the “carnival of venice” celebrations. the typical wine from veneto, grown in australia

**tiefenbrunner pinot blanc, south tyrol, it** g12.5 b57  
may all your pinot gris be blanc! simply because the best white pinot is pinot blanc... mouthwatering & gratifying

**greywacke pinot gris, marlborough, nz** b59  
smooth, elegant & aromatic with a touch of honeysuckle, typical of the new zealand style

**jim barry assyrtiko, claire valley, sa** b64  
a grape varietal native of the greek island of santorini. the only planting of this fabulous vine outside greece, makes an imbibing and textural wine that will make you feel like you’re on holiday in the mediterranean

## rosé

**“la bohème act 2” rosé, yarra valley, vic** g11 b47  
stylish dry pinot rosé, gently aromatic, classy & fashionable

**famille perrin réserve côtes do rhône rosé, fr** g13.5 b59  
made by the rosé masters, an intense wine with the body & allure that everyone of us would like to have

**brokenwood rosé, hunter valley, nsw** b59  
a unique rosé made of shiraz from the legendary graveyard shiraz vineyard. oaky attributes, muscular flavour, luscious aroma and velvety mouthful.

*“ she opened the fridge. ‘sav, chardonnay, pinot gris or riesling?’*

*‘pinot gris, please,’ i said, slightly dazed by the number of options.*

*‘mission estate or greywacke?’*

*‘whichever’s closest.’*

*‘they’re both equally close,’ she said inexorably.*

*‘greywacke,’ i said, and accepted my glass feeling i had earned it.*

*‘excellent choice,’ said saskia, pouring one for herself.”*



CORAVIN

danielle hawkins, chocolate cake for breakfast

## pinot noir

**opawa, marlborough, nz** g12 b56  
silky texture & superb juicy acidity to give freshness & a lingering finish  
**ata rangi “crimson”, martinborough, nz** b69  
ata rangi winemaking philosophy provides a hands-off, traditional approach which truly expresses the vineyards on the martinborough terrace. no enzymes or yeasts are added. in their youth, vines tend to be more fruit expressive delivering this pinot noir of complexity and vibrant acid structure

**bream creek, marion bay, tas** b72  
bream creek vineyard is one of the pioneers of the modern tasmanian wine industry. this premium cool climate pinot noir has a generous cherry and spice nose and a powerful palate of dark and red cherries, spice and hints of dark earth and minerals, supported by excellent tannins.

**greywacke, marlborough, nz** g17.5 b77  
amazingly fruit-forward, incredibly sleek & delicious. a top choice

**moss wood, margaret river, wa** b105  
pinot noir from wa. not a common picture to look at, but a really pretty one! well renowned for their french style winemaking, moss wood will entice you with this luxurious pinot noir

## funky reds

**chaffey bros “pax aeterna”, barossa valley, sa** g13 b57  
*grenache*. latin definition of eternal peace, #barossanouveaustyle  
#unfiltered #unfined #singlevineyard #oldvines #smallbatch  
#handcrafted #connoisseur #delicious

**smith & hooper reserve, wrattonbully, sa** g/14 b62  
*merlot*. if you love a medium bodied red that’s going to give you all the warmth & generosity of a loving hug, then this wine is for you.  
expressive bouquet & long, persistent palate, where cassis meets an unexpected twist of chocolate before savoury tannins take command of the finish

**john duval “plexus”,sgm, barossa valley, sa** g16 b69  
*shiraz/grenache/mourvèdre*. john duval is one of the highest authority in australia’s wine industry. this sgm showcases john’s deep knowledge of the barossa valley’s best vineyards and his skills as a wine artist.  
instantaneously smooth, a master’s craft

*‘i cook with wine, i sometimes even add it to the food’*



CORAVIN

w.c fields

## shiraz & syrah

**chaffey bros, “synonymous”, barossa valley, sa** *g12 b54*

a contemporary archetype that demonstrates a finer barossa shiraz

**mr. riggs “piebald” syrah, adelaide hills, sa** *b62*

polished winemaking style that intensifies the succulent flavour of the adelaide hills in a slender-bodied wine

**sons of eden “remus”, eden valley, sa** *b97*

named after one of the legendary founders of ancient rome. the more refined of the twins, who consolidated power with finesse. harmonious in its exhibition of strength

**langmeil “freedom 1843”, barossa valley, sa** *b240*

langmeil is home to the freedom shiraz, believed to be planted in 1843 by vigneron christian auricht. escaping war & persecution in prussia, auricht travelled to his new homeland, finding freedom in the barossa valley. surviving to this day are some of the oldest and rarest vines in the world. a sumptuous wine.

## cabernet sauvignon & blend

**forest hill estate, mount barker, wa** *g12 b55*

stunning region for stunning cabernet. soft integration of the grape & oak tannins for a lavish & refined cabernet sauvignon

**yalumba “menzies”, coonawarra, sa** *b85*

no introduction needed for one of the most iconic australian wines. majestic

**yalumba “signature”, barossa valley, sa** *g26 b115*

opulent, complex and generous 100% barossa cabernet & shiraz blend that is uniquely australian. the signature is a celebration of wine and people encapsulated in one historic work of art in a bottle

**moss wood “wilyabrup”, margaret river, wa** *b195*

arguably the best cabernet sauvignon in australia. opulent

*‘wine is one of the most civilised things  
in the world & one of the most natural  
things of the world that has been  
brought to the greatest perfection’*

*ernest hemingway, a moveable feast*

## tap beer

**stone & wood “cloud catcher”** 9.5

**peroni leggera** 9.5

**asahi** 10

## bottled beer

**asahi “soukai” mid strength** 9

**asahi black** 11.5

**peroni red label** 9.5

**balter lager** 10.5

**maddocke witbier** 10.5

**burleigh brewery “big head”** 9.5

**burleigh brewery “28 pale ale ”** 10.5

**corona** 9.5

**crown lager** 9.5

**guinness** 11.5

**xxxx gold** 8

**coopers light** 7.5

**peroni “libera” 0.0% alcohol free** 7.5

## cider

**treehouse dry granite belt apple** 10.5

**somersby pear** 9.5

*‘i am a firm believer in the people.  
if given the truth, they can be  
depended upon to meet any national  
crisis. the great point is to bring  
them the real facts, and beer’*

*abraham lincoln*



## cocktails

### aperitif & seafood lover

**emporium aperol spritz** 20  
aperol, prosecco santa margherita & a touch of soda. orange blossom scent sprayed over the top creates a remarkable finish

**the “wise guy” negroni** 21  
a twist on a classic negroni. superior gin beefeater 24 balanced with campari and cinzano 1757 red vermouth. We add a touch of aperol with a dash of angostura orange bitters and let the blend rest for several weeks in our port rinsed barrel. with maturity comes wisdom.  
*limited availability*

**ink d-cup** 21  
from our local distillery husk distillers we present you ink gin!  
served in a d-cup glass with cucumber, lime and fever tree mediterranean tonic

### the serious ones

**el patron** 23  
the boss. cannot translate more accurately the name of this margarita! patron silver 100% agave tequila, patron citronge orange tequila liqueur, fresh lime juice & organic agave nectar

**glenmorangie & shiraz** 21  
an interesting version of a glenmorangie quinta ruban whisky sour. served on the rocks & topped with chaffey bros synonymous shiraz. we're really getting serious here!

**amaretto slappy sour** 21  
the ultimate amaretto sour. disaronno, cointreau, angostura orange bitters, fresh orange & lime juice, pomegranate molasses shaken with aquafaba for a nice frothy effect

*“it's 4:58 on friday afternoon. do you know where your margarita is?”*

*amy neftzger*

## more cocktails

### easy & fun

**emporium passion** 20  
our favorite passion fruit mojito is here! havana club 3yo with a splash of licor 43 and grand marnier on muddled lime, sugar & half a tonne of mint covered with passion fruit pulp. and soda... maybe...

**edgy lychee 2.0** 21  
the lychee martini to a whole new level. blueberry infused absolut lime vodka shaken with lemon myrtle infused meadowvale raw honey & fresh lime juice, mixed with muddled lychee & bols lychee liqueur, finished with the sensuality of fiorente elderflower & vok parfait amour

**hendricks on edge** 21  
hendricks gin southside cocktail. muddled cucumber, fresh lime juice, simple syrup and mint leaves with the cool touch of fiorente elderflower for a very captivating elixir

### quirky characters

**black mamba** 23  
once you go margarita black.... patron silver 100% agave tequila infused with activated charcoal, mixed with fresh lime juice & organic agave nectar, patron citronge orange & solerno blood orange liqueurs.

**emporium express** 20  
our take on the classic espresso martini. mozart white chocolate liqueur, kahlua & frangelico mixed with a double shot espresso... we all know coffee tastes better in a martini!

**passionfruit sour** 20  
the refreshing taste of passionfruit , lime juice, licor 43 & absolut lime vodka shaken hard with aquafaba gives an easy drinking cocktail all summer long

*‘sex & a cocktail: they both lasted about as long, had the same effect, & amounted to the same thing.’*

*d.h. lawrence*

## vodka

absolut	10.5
beluga noble	12.5
belvedere	13
grey goose	13

*”laugh whenever you can, it keeps you  
from killing yourself when things are  
bad. that & vodka“*

*jim butcher, changes*

## gin

beefeater	10.5
ink	12
adelaide green ants	14
bombay sapphire	12
hendricks	13
brookie’s slow gin	12

## tequila & tequila liqueurs

espolón blanco	10.5
espolón reposado	11.5
patrón silver	12.5
patrón xo cafe	12.5
patrón citronge	12.5

## whisky & whiskey

glen grant	10.5
monkey shoulder	11.5
chivas 12yo	12.5
chivas 18yo	16
glenfiddich 12yo	12.5
macallan 12yo double cask	15
glenmorangie quinta ruban	16
bruichladdich octomore	23
jameson	11

*“alcohol may be man’s worst enemy,  
but the bible says to love your enemy”*

*frank sinatra*

## bourbon & bourbon liqueurs

wild turkey	10.5
longbranch	12
jack daniel’s	11
woodford’s reserve	13.5
wild turkey american honey	10.5
fireball	12

## rum

<b>havana 3yo</b>	10.5
<b>bacardi</b>	10.5
<b>sailor jerry</b>	11.5
<b>shipwreck coconut</b>	12.5
<b>bundy select vat</b>	11.5

## cognac & brandy

<b>rémy martin vsop</b>	16
<b>hennessy xo</b>	32
<b>not your nana's brandy</b>	11.5

## sambuca, limoncello

<b>opal nera</b>	10.5
<b>opal bianca</b>	10.5
<b>lord byron limoncello</b>	12.5

*“when you drink for the appreciation of  
the flavour and the quality of your chosen  
spirit you don't get drunk... you get  
enlightened”  
capt. tony – rum adventures*

## mocktail

<b>emporium garden</b>	15
lime & simple syrup topped up with soda. mixed with fresh mint & cucumber, perfumed with rose water	
<b>lychee island</b>	15
shaken blend of lychee & cranberry juice topped with fresh passionfruit pulp	

## water

<b>antipodes still 1lt</b>	11
<b>antipodes sparkling 1lt</b>	11

## soft drink

<b>coca cola gls</b>	6
<b>diet coke gls</b>	6
<b>lemonade gls</b>	6
<b>lemon, lime &amp; bitters gls</b>	7
<b>schweppes soda water 300ml btl</b>	7
<b>schweppes tonic water 300ml btl</b>	7
<b>coca cola 330ml btl</b>	7
<b>diet coke 330ml btl</b>	7
<b>fanta 330ml btl</b>	7
<b>solo 300 ml btl</b>	7
<b>bundaberg gingerbeer</b>	7.5

## juice

<b>apple</b>	7
<b>orange</b>	7
<b>pineapple</b>	7
<b>cranberry</b>	7

## dessert botrytis wine & fortified

**“noble one” semillon, riverina, nsw** g13 b54  
alluring aromas of citrus marmalade, quince & vanilla bean

**bleasdale 16yo verdelho port** g16  
rare verdelho grown on old vines planted in 1930 in langhorne creek.  
hand harvested and matured in the rafters of bleasdale’s historic winery

## happy coffee 19.5

**coconut island**  
shipwreck coconut & coffee rum, coco lopez coconut cream & whipped cream

**sweet irish**  
jameson, drambuie & whipped cream

**affogato** 18.5  
choice of frangelico or any liqueur you fancy, espresso coffee & vanilla ice cream

## coffee & tea

**short black** 3.5

**long black, short macchiato** 4

**long macchiato** 4.5

**café latte, flat white, cappuccino** 5.2

**hot chocolate** 5.2

**hot mocha** 5.7

**mug** add .5

**soy, zymil** add .5

**chai, vanilla or caramel syrup** add .5

**english breakfast** 6

**darjeeling green** 6

**chamomile herbal** 6

**peppermint herbal** 6

**lemongrass & ginger** 6

*‘as long as there was coffee in the world, how bad could things be?’*

*cassandra claire, city of ashes*

*the fisherman*

*a boat docked in a tiny mexican village. an american tourist complimented the mexican fisherman on the quality of the fish and asked how long it took him to catch them.*

*“not very long”. answered the mexican.*

*“why didn’t you stay out longer and catch more?” asked the american. the mexican explained that his small catch was sufficient to meet his needs and those of his family.*

*the american asked, “but what do you do with your time?” “i sleep late, fish a little, play with my children, and take a siesta with my wife. in the evenings, i go into the village to see my friends, have a few drinks, play the guitar, and sing a few songs... i have a full life.”*

*the american interrupted, i have a mba from harvard and i can help you! you should start by fishing longer every day. you can then sell the extra fish you catch. with the extra revenue, you can buy a bigger boat. with the extra money the larger boat will bring, you can buy a second one and a thired and so on until you have an entire fleet of trawlers. instead of selling your fish to a middle man, you can negotiate directly with the processing plants and maybe even open your own plant.”*

*“you can leave this little village and move to mexico city, los angeles, or even new york city! from there you can direct your huge enterprise.”*

*“and after that?”*

*“afterwards? that’s when it gets really interesting,” answered the american, laughing. “when your business gets really big, you can start selling stock and make millions!”*

*“millions? really? and after that?”*

*“after that – and this is the best part – you’ll be able to retire, live in a tiny village near the coast, sleep late, catch a few fish, take a siesta, and spend your evenings drinking and enjoying your friends!”*